

In the specification:

Please replace paragraph [0001] with the following amended paragraph:

[0001] This application is a continuation-in-part of ~~pending~~ U.S. Application No. 10/680,626, filed October 7, 2003 and issued as U.S. Patent No. 7,105,779 on September 12, 2006, titled FOOD WARMING APPARATUS AND METHOD, which is a continuation-in-part of ~~pending~~ U.S. Application No. 10/611,295, filed July 1, 2003 and published as Publication No. US2004/0020915 on February 5, 2004, titled WARMING APPARATUS AND METHOD, which claims the benefit of U.S. Provisional Application No. 60/394,841, filed July 10, 2002, titled HOLDING OR COOKING OVEN. All of these applications are incorporated by reference herein in their entireties for all purposes.

Please replace paragraph [0007] with the following amended paragraph:

[0007] In general, one embodiment of the invention is directed to ~~apparatus for warming pre-cooked sandwich buns and the like to a desired holding temperature and then holding the buns at such holding temperature. The apparatus includes a cabinet having at least one compartment. The compartment has a bottom wall, a top wall and opposite side walls. Adjacent the bottom of the compartment is at least one heat source for delivering heat to buns in the compartment. A control mechanism controls the heat source to deliver heat to the buns to warm the buns to the desired holding temperature and then to vary the amount of heat delivered to the buns to hold the buns at the desired holding temperature.~~ food holding apparatus for holding pre-cooked food at a selected holding temperature. In this embodiment, the apparatus comprises a cabinet having a plurality of holding compartments for holding pre-cooked food therein, and a heat source in each compartment of the plurality of compartments for delivering heat to the food in the compartment. A control mechanism is programmed to vary the heat delivered by each heat source to the food in a respective holding compartment through a duration of holding time. This duration of holding time comprises a first phase during which the heat source operates at a

first level and the food reaches the selected holding temperature, a second phase during which the heat source operates at a second level different from said first level to hold the food at the selected holding temperature, and a third phase at which the heat source operates at a third level different from said first and second levels to maintain the food at the selected holding temperature.

Delete paragraphs [0008] and [0009].